SAMSUNG

Operating Instructions and Cooking Guide

SPEED COOK OVEN

CQ138
CQ138S
CQ138T
Owner's Manual

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Using This Manual

Thank you for purchasing a SAMSUNG speed cook oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new speed cook oven.

Before using your oven, please read all the information in this manual and keep it for future reference.

A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.

Important Safety Instructions

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door (bent)

(2) Door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- Only use utensils that are suitable for use in microwave ovens;
  DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.

Reason Electric arcing or sparking may occur and may damage the oven.

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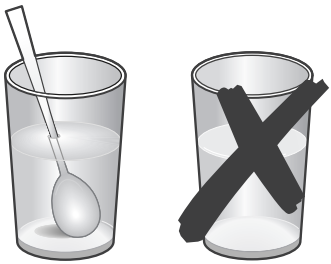
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry newspapers or clothes
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation
  ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.



  In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

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Do not operate this appliance if it has a damaged power cable or plug.

- Stand at arms length from the oven when opening the door.

Reason The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation(especially when the oven is defrosting).

Reason This sound is normal when the electrical power output is changing.

- DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times.The water will absorb the microwaves energy if the oven accidently started.
- The microwave oven shall not be placed in a cabinet.

IMPORTANT

- Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.(If provided)

WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

WARNING:

When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

WARNING:

Accessible parts may become hot during use. Young children should be kept away.

- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

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Installing Your Microwave Oven

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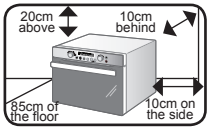
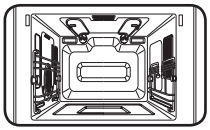
Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



Remove all packing materials inside the oven.Install the roller ring and turntable. Check that the turntable rotates freely.

This microwave oven has to be positioned so that plug is accessible.

Note

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

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Setting the Clock

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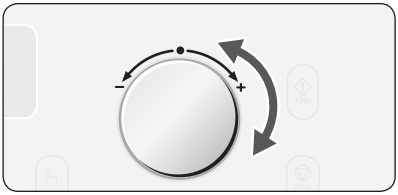
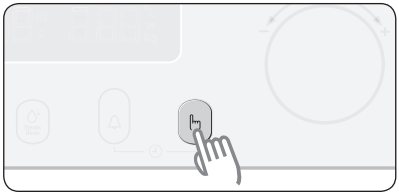
When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and "12:00" blink on the DISPLAY.

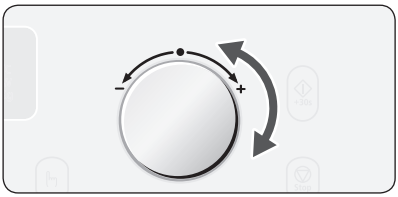
Setting the Clock



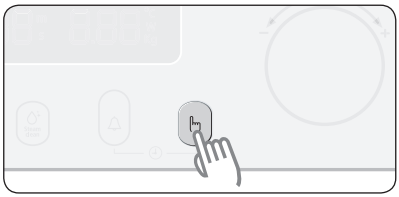
1 Turn **MULTI-FUNCTION SELECTOR** to set hour.



2 Press **Select( )** button. The "00" starts blinking.

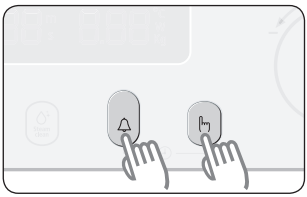


3 Turn **MULTI-FUNCTION SELECTOR** to set minute.

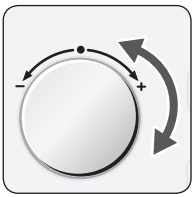


4 Press **Select( )** button again. The clock sets by itself within 5 seconds.

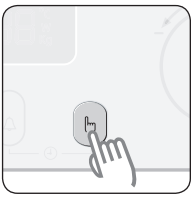
Re-setting the Clock



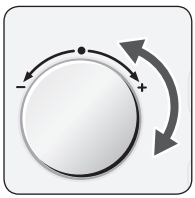
1 Press **Hold timer( )** and **Select ( )** button at the same time.



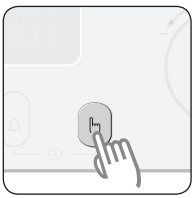
2 Turn **MULTI-FUNCTION SELECTOR** to set hour.



3 Press **Select ( )** button.



4 Turn **MULTI-FUNCTION SELECTOR** to set minute.



5 Press **Select( )** button again. The clock sets by itself within 5 seconds.

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Oven Features

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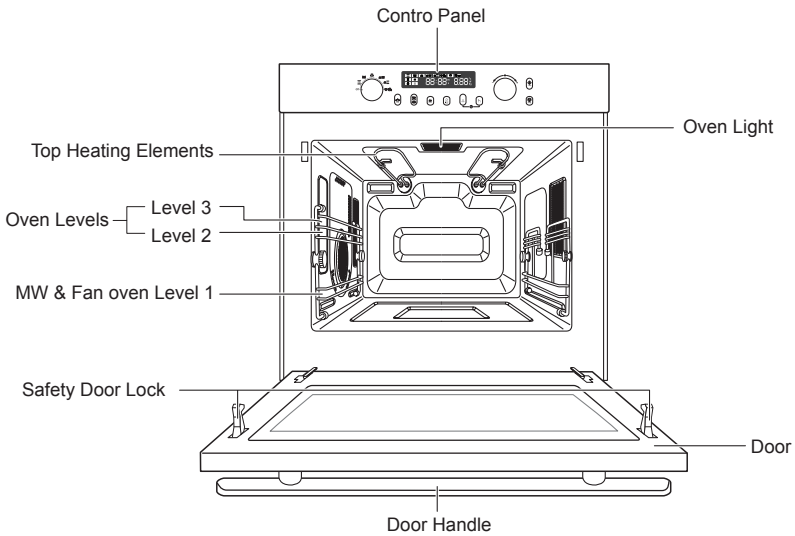

Note

- Shelf levels are numbered from the bottom up.
- The levels 2 and 3 are mainly used for grill function.
- The level 1 is mainly used for MW function & Fan oven function.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

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Accessories

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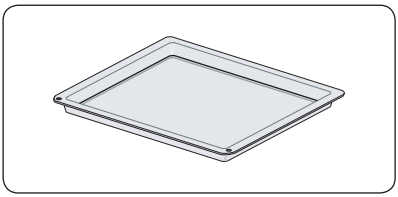
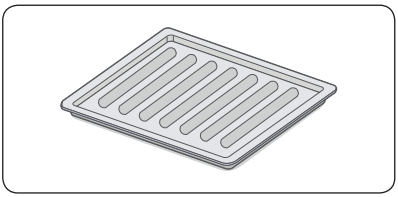
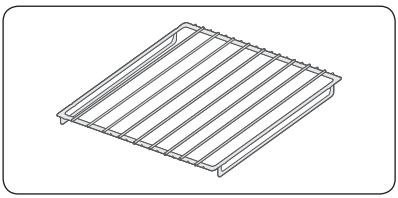
The following accessories are provided with your microwave oven:



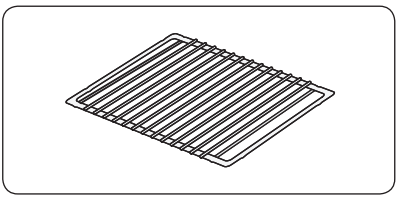
1 Ceramic Tray
(Useful for Microwave Mode)



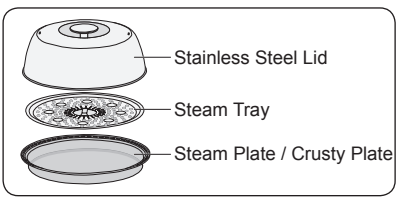
2 Multi Pan
(DO NOT use for Microwave Mode.)

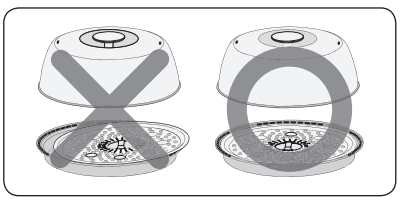


3 Grill Insert for Ceramic Tray
(Useful for Fan oven Mode and Grill Mode)



4 Oven Rack (**CQ138T** Only)
(DO NOT use for Microwave Mode.)





5 Pro Steamer (**CQ138S/CQ138T** Only)
(The Pro Steamer can be used to Auto Steam & Crusty cook.)

- ► Never use this Pro Steamer with a different product or model.
  It may cause a fire or fatal damage to the product.
- ► Do not use the Pro Steamer without water or food inside.
  When you use this Pro Steamer, pour at least 500ml of water before use.
  If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- ► Caution must be taken when removing the container from inside the Pro Steamer after cooking, as it will be very hot.
- ► The Pro Steamer should be used only in the mode of “Auto steam / Crusty cook : S-1 to S-5”.
- ► The crusty plate should be used only in the mode of “Auto steam / Crusty cook : C-1 to C-5”.
- ► Make sure you install the lid onto the Pro Steamer so that it fits into the Steam plate / Crusty plate.
  The eggs or the chestnuts would be explode without setting the steam cover and steam plate as instructed on the Instruction book.

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Control Panel

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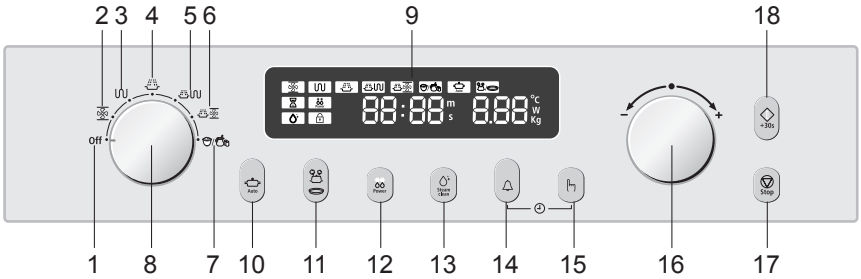
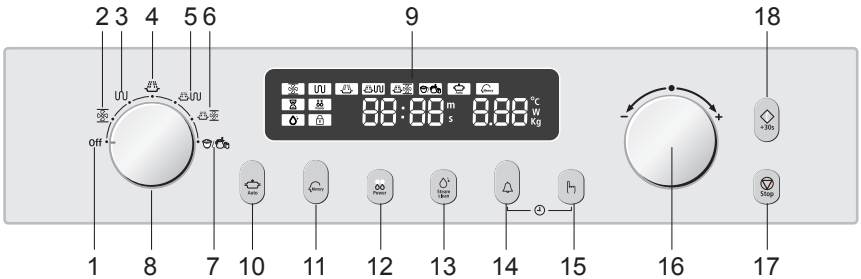
Model : CQ138S, CQ138T



1. OFF
2. FAN OVEN MODE
3. GRILL MODE
4. MICROWAVE MODE
5. GRILL COMBI MODE (microwave+grill)
6. FAN COMBI MODE (microwave+fan oven)
7. YEAST DOUGH / YOGURT MODE
8. MODE SELECTOR
9. DISPLAY
10. AUTO REHEAT COOK MODE
11. AUTO STEAM / CRUSTY COOK MODE
12. POWER DEFROST MODE
13. STEAM CLEAN
14. HOLD TIMER
15. SELECT
16. MULTI-FUNCTION SELECTOR
17. STOP / CANCEL
18. START

Model : CQ138



1. OFF
2. FAN OVEN MODE
3. GRILL MODE
4. MICROWAVE MODE
5. GRILL COMBI MODE (microwave+grill)
6. FAN COMBI MODE (microwave+fan oven)
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8. MODE SELECTOR
9. DISPLAY
10. AUTO REHEAT COOK MODE
11. MEMORY MODE
12. POWER DEFROST MODE
13. STEAM CLEAN
14. HOLD TIMER
15. SELECT
16. MULTI-FUNCTION SELECTOR
17. STOP / CANCEL
18. START

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Types of Heating

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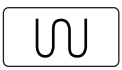
OVEN MODE

The following table represents the various oven modes and settings of your oven. Use the cooking guide tables for those modes as guidelines for cooking.

Fan Oven Mode

Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from side distributes the hot air evenly. This setting is suitable for roasting meat, baking gratins and cake.



Dual Grill

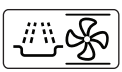
Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.

Microwave Mode

Microwave energy is used to cook, reheat or defrost food.
You can save time, when using this mode. It provides efficient cooking without changing colour or shape of food.
Time and power level is selected manually according to types of food and its weight.

Grill Combi Mode

Food is heated by the top heating elements combined with a cycle of microwave energy. We recommend this mode for grilling chicken pieces, fish and frozen snacks.



Fan Combi Mode

Food is heated by dual grill and one bottom heating element, combined with a cycle of microwave energy, while one fan from side distributes the hot air evenly. This setting is suitable for speed roasting meat and speed baking gratins and frozen convenience food.

Yeast Dough / Yogurt Mode

This function can be used for rising yeast dough or for preparing fresh yoghurt. This function is running with bottom heat mode and low temperature.

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Types of Heating (Continued)

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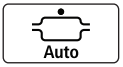
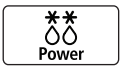
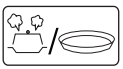
Automatic Functions

The following table represents additional programmes and microwave mode.

	**Auto Reheat & Cook Programmes** 20 pre-programmed auto recipes can be selected. You can enjoy convenient cooking, roasting and baking your favourite foods. Cooking time and power level will be set automatically. You simply select the programme and weight range to start cooking.
	**Power Defrost Programmes** Five pre-programmed power defrost settings can be selected for your convenience. Time and power level will be set automatically. You simply select the programme and weight and start the defrosting process.
	**Auto Steam / Crusty Cook Programmes (CQ138S / CQ138T Only)** 10 pre-programmed Auto Steam / Crusty cook settings can be selected for your convenience. Time and power level will be set automatically. You simply select the programme and weight and start the process.
	Steam Clean By the help of hot steam the surface of the oven cavity will be soaked and you can easy clean your oven. The steam clean programme takes only 15 minutes time.
	Memory (CQ138 Only) You can memorize your favorite cooking recipes for later use. You can use 3 memory numbers. (1 to 3)

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Using Fan Oven Mode

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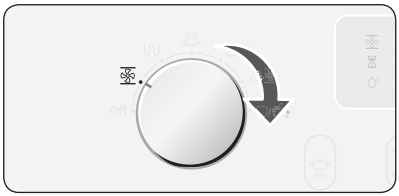
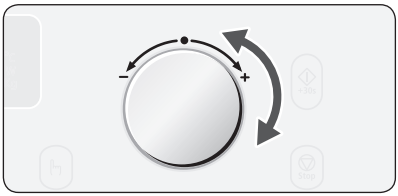
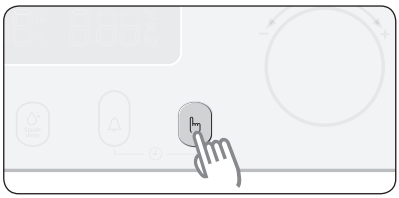
Fan Oven( ) Setting



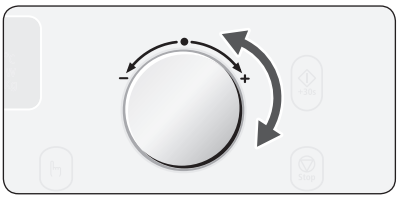
1 Turn **MODE SELECTOR** Dial to Fan Oven mode position.



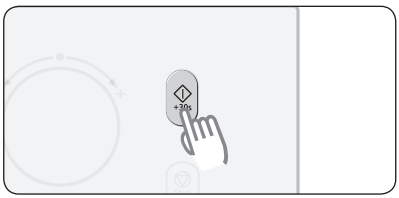
2 Turn **MULTI-FUNCTION SELECTOR** Dial to desired temperature.
(Defalt : 180 °C)



3 Press **Select( )** button to set desired temperature.



4 Set the cooking time by turning the **MULTI-FUNCTION SELECTOR.**
(Max. 10 Hour)



5 Press **START**.

► The temperature(°C) indicator on display will be lit and the indicator will blink after the temperature is reached.

Note

1) During cooking, **COOK TIME** and **TEMPERATURE** are available to change the setting.
   ► Cooking time : Just turn **MULTI-FUNCTION SELECTOR.**
   ► Temperature : Press **Select( )** button and then turn **MULTI-FUNCTION SELECTOR.**
2) In Fan Oven Mode settings, the top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

Important

1) Always use oven gloves when touching the recipients in the oven, as they will be very hot.
2) When using Fan Oven Mode, be sure glass baking dishes are suitable for 40 - 230 °C cooking temperatures.

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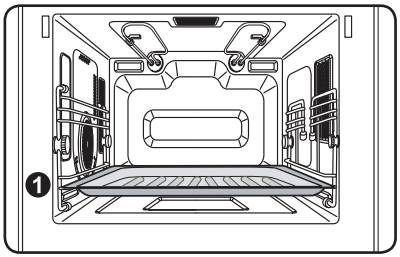
Using Fan Oven Mode (Continued)

EN

Fan Oven ( ) Setting

Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from side distributes the hot air evenly.



Multi pan or ceramic tray is usually placed on Level 1.

Cooking Guide

Use settings and times in this table as guide lines for baking and roasting.
We recommend to preheat the oven with fan oven mode to the desired temperature.

Food Item	Shelf Level	Fan Oven Mode (°C)	Accessory	Time (Min)
Frozen Pizza (350g)	1	220°C	Multi pan	14-15
Frozen French Fries (450 g)	1	200°C	Multi pan	18-20
Frozen Bread Roll (250 g)	1	160°C	Multi pan	7-9
Homemade Pizza (1300g)	1	200°C	Multi pan	20-25
Sponge Cake (500g)	1	150°C	Ceramic tray or Oven rack (CQ138T only)	25-30
Marble Cake (700g)	1	150°C	Ceramic tray or Oven rack (CQ138T only)	50-60
Muffins (300g)	1	170°C	Ceramic tray or Oven rack (CQ138T only)	17-19
Cookies (200g)	1	160°C	Multi pan	8-12

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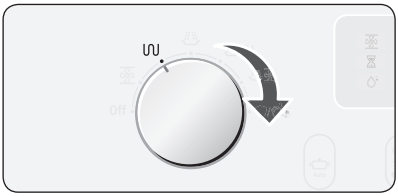
Using Grill Mode

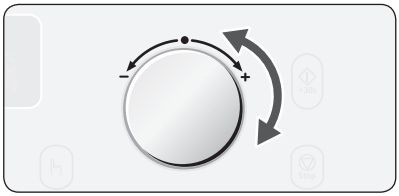
EN

Grill ( ) Setting

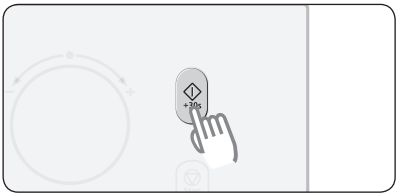
The grill enables you to heat and brown food quickly, without using microwaves.



1 Turn **MODE SELECTOR** Dial to Grill mode position.



2 Set the cooking time by turning the **MULTI-FUNCTION SELECTOR**. (The maximum cooking time is 90 minutes.)



3 Press **START**.

Important

1) Always use oven gloves when touching the recipients in the oven, as they will be very hot.
2) Check that the heating element is in the horizontal position.

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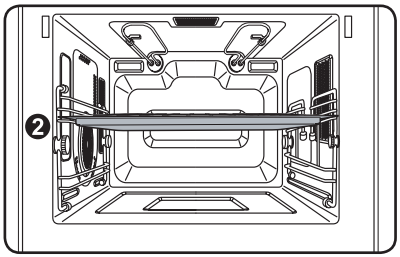
EN

Grill ( ) Setting

Food is heated by the top heating elements. (horizontal position)



For grilling, ceramic tray with grill insert or multi pan are usually placed on Level 2 or 3.

Cooking Guide

Use settings and times in this table as guide lines for grilling.
We recommend to preheat the oven with Grill Mode for 2-3 minutes.

Food Item	Shelf Level	Mode	Accessory	Time (Min)
Toast (4 slices)	3	Grill	Ceramic tray with grill insert	1st side: 2-3 2nd side: 2-3
Cheese Toast (4 pcs)	3	Grill	Multi pan	7-8
Steaks (500g)	2	Grill	Ceramic tray with grill insert	1st side: 9-11 2nd side: 5-7
Lamb chops (400g)	2	Grill	Ceramic tray with grill insert	1st side: 8-10 2nd side: 6-8
Fresh Vegetables (250g)	3	Grill	Multi pan	12-15

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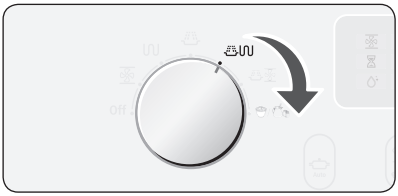
Using Grill Combi Mode

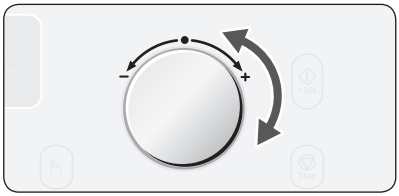
EN

Grill Combi ( ) Setting

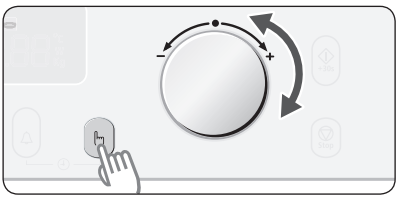
You can also combine microwave cooking with the grill, to cook quickly and brown at the same time.



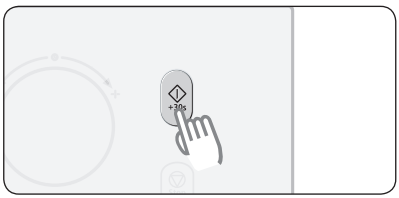
1 Turn **MODE SELECTOR** Dial to Gill Combi mode position.



2 Set the cooking time by turning the **MULTI-FUNCTION SELECTOR**. (The maximum cooking time is 90 minutes.)



3 If you want to change power level; Press the **Select ( )** button and then select appropriate power level by turning the **MULTI-FUNCTION SELECTOR**.
► default : 600 W
► 600, 450, 300, 180, 100 W



4 Press **START** button.
Result ◆ When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

Note

You can chage the cooking time and power level during the cook.
► Cooking time : Just turn **MULTI-FUNCTION SELECTOR.**
► Power level : Press **Select( )** button and then turn **MULTI-FUNCTION SELECTOR.**

Important

1) ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
2) ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
2) Check that the heating element is in the horizontal position.

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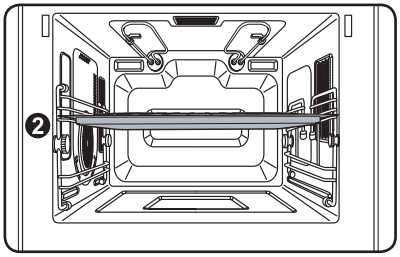
EN

Grill Combi ( ) Setting

Food is heated by the top heating elements combined with a cycle of microwave energy.



Ceramic tray (with grill insert) is usually placed on Level 2 or 3.

Cooking Guide

Use settings and times in this table as guide lines for grilling with grill and microwave combination.
We recommend to preheat the oven with Grill Mode for 2-3 minutes.
After cooking let stand for some minutes, see table.

Food Item	Shelf Level	Grill Combi Mode	Accessory	Cooking Time (min)	Standing Time (min)
Frozen Bruscetta (300g, 9pcs)	2	300W + Grill	Ceramic tray with grill insert	7-8	-
Tomatoes halves with cheese (400g, 8pcs)	2	300W + Grill	Ceramic tray	5-6	1
Chicken Pieces (500g)	2	300W + Grill	Ceramic tray with grill insert	1st side: 11-13 2nd side: 7-9	2
Roast Fish (500g)	2	300W + Grill	Ceramic tray with grill insert	1st side: 6-9 2nd side: 5-7	2
Baked Apples (300g, 2pcs)	2	300W + Grill	Ceramic tray	6-7	1

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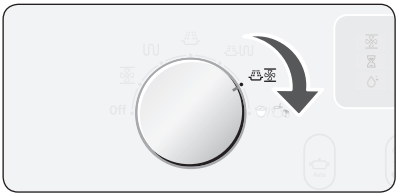
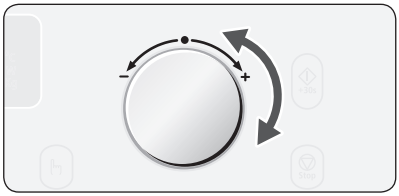
Using Fan Combi Mode

EN

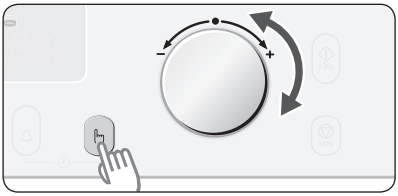
Fan Combi ( ) Setting



1 Turn **MODE SELECTOR** Dial to Fan Combi mode position.



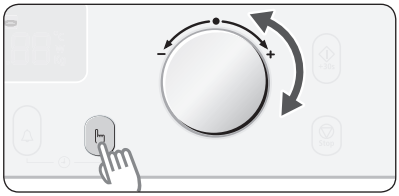
2 Set the cooking time by turning the **MULTI-FUNCTION SELECTOR**. (The maximum cooking time is 90 minutes.)



3 If you want to change power level; Press the **Select ( )** button and then select appropriate power level by turning the **MULTI-FUNCTION SELECTOR**.

► default : 600 W

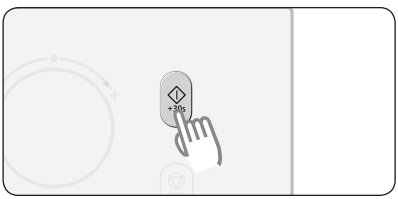
► 600, 450, 300, 180, 100 W



4 If you want to change temperature; Press the **Select ( )** button and then select appropriate temperature by turning the **MULTI-FUNCTION SELECTOR**.(40 ~ 210 °C)

► default : 180 °C

► 40 ~ 210 °C



5 Press **START** button.

Result ◆ When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

Note

You can change the cooking time and temperature during the cook.

► Cooking time : Just turn **MULTI-FUNCTION SELECTOR.**

► Power level, Temperature : Press **Select( )** button and then turn **MULTI-FUNCTION SELECTOR.**

Important

1) ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
2) ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.
2) Check that the heating element is in the horizontal position.

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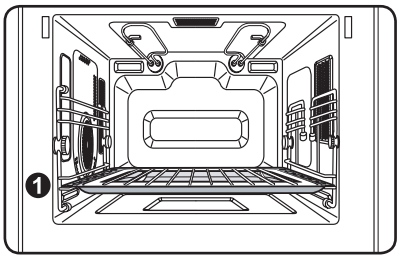
Using Fan Combi Mode (Continued)

EN

Fan Combi ( ) Setting

Food is heated by dual grill and one bottom heating element, combined with a cycle of microwave energy, while one fan from side distributes the hot air evenly.



Ceramic tray(with grill insert) is usually placed on Level 1 or 2.

Cooking Guide

Use settings and times in this table as guide lines for baking and roasting with combination of fan oven and microwaves. We recommend to preheat the oven with Fan Oven mode.
After cooking let stand for some minutes, please refer to table advice.

Food Item	Shelf Level	Microwave plus Fan Oven (W/°C)	Accessory	Cooking Time (min)	Standing Time (min)
Frozen Lasagne (400g)	2	450W/200°C	Ceramic tray	15-17	3
Baked Potatoes (500g, 2-3pcs)	2	600W/200°C	Ceramic tray with grill insert	1st side: 5-7 2nd side: 4-6	5
Whole Chicken (1200 g)	1	450W/190°C	Ceramic tray with grill insert	1st side: 15-16 2nd side: 14-15	5
Roast Lamb (1000g)	1	450W/160°C	Ceramic tray with grill insert	1st side: 20-22 2nd side: 10-12	10 (wrapped in foil)
Frozen Cake (500g)	1	180W/160°C	Ceramic tray with grill insert	11-13	5

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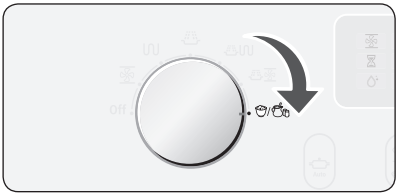
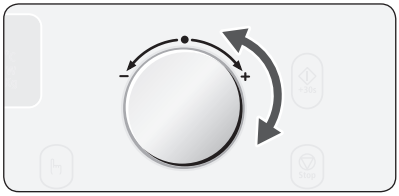
Using Yeast Dough / Yogurt Mode

EN

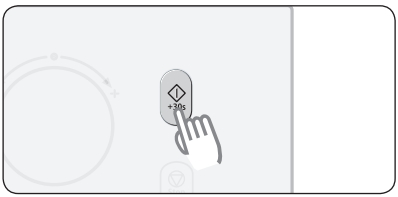
Yeast Dough / Yogurt ( ) Setting



1 Turn **MODE SELECTOR** Dial to Yeast Dough / Yogurt mode position.



2 Set the cooking time by turning the **MULTI-FUNCTION SELECTOR**. (The maximum time is 10 hours.)



3 Press **START**.

Result ◆ When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

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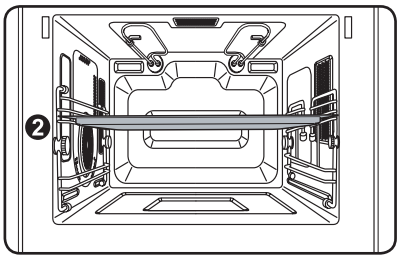
Using Yeast Dough / Yogurt Mode (Continued)

EN

Yeast Dough / Yogurt ( ) Setting

This function can be used for rising yeast dough or for preparing fresh yoghurt.



Ceramic tray is usually placed on Level 2.

Cooking Guide

Yeast Dough / Yogurt Mode Guide
Use times in this table as guide lines for rising dough or preparing yoghurt. Put dough into a heat resistant bowl and cover with cling film. Put 1 litre long-life milk (room temperature) into shallow glass pyrex bowl or into 6-7 ceramic cups. Add 100g fresh yogurt into the bowl or distribute evenly into cups (we recommend to use fermenting powder with dried lactic acid bacteria for the first preparation).
Stir well and cover with cling film. This function is running with bottom heat mode and low temperature.

Food Item	Shelf Level	Accessory	Time (hours)
Pizza Dough	2	Ceramic tray	0:25-0:30
Yeast Cake dough	2	Ceramic tray	0:35-0:40
Leaven	2	Ceramic tray	0:45-0:50
Yoghurt	2	Ceramic tray	6:00-10:00

Basic yeast dough recipes

Cake Mix 500 g white flour, 1 package dried yeast (7g), 50g sugar, and ¼ teaspoon salt. Add 250 ml warm milk (to warm chilled milk use 30-40 sec. with 900W) and mix well. Add 100 g soft butter (to soften chilled butter use 30-40 sec. with 900W), 1 fresh egg (room-temperature) and prepare dough using knead function of your kitchen-mashine for 5 minutes.

Pizza Mix 300 g white flour, 1 package dried yeast (7g), 1 teaspoon sugar, and 1 teaspoon salt. Add 200 ml luke warm water, 1 tablespoon olive oil and prepare dough using knead function of your kitchen-mashine for 5 minutes.

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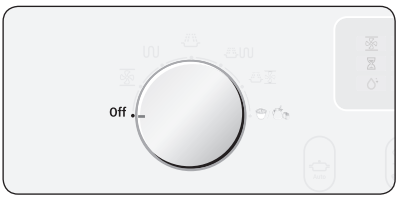
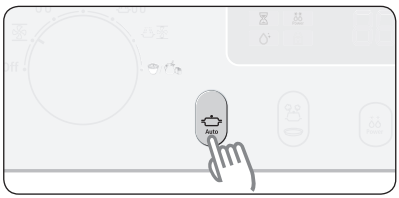
Using Auto Cook Mode

EN

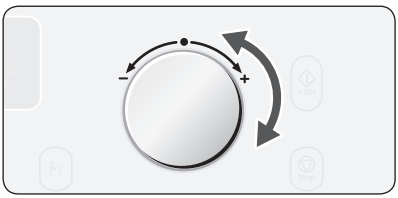
The twenty Auto Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the Auto Cook Mode by turning the MULTI-FUNCTION SELECTOR. (A-1 ~ A-20)



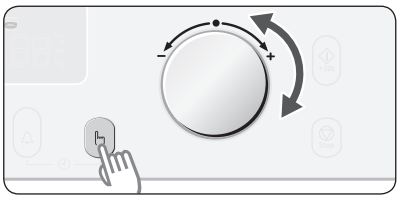
1 Turn **MODE SELECTOR** Dial to Off position.



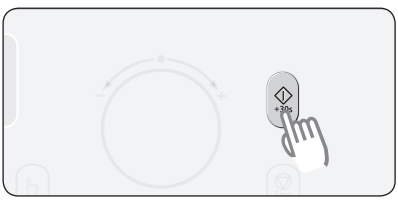
2 Press the Auto Cook button.



3 Select the type of food that you are cooking by turning the **MULTI-FUNCTION SELECTOR**.
(A-1 ~ A-20)



4 If you want to change serving size; Press the **Select ( )** button and then select size of the serving by turning the **MULTI-FUNCTION SELECTOR**.



5 Press the **START** button.
Result ◆ Auto cooking starts. When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

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Using Auto Cook Mode (Continued)

EN

The following table presents 20 Auto Programmes for Reheat & Cook.
It contains its quantities, standing times after cooking and appropriate recommendations.
Programme no 1, 2, 3, 4, 5, 11, 12, 13 and 20 are running with microwave energy only.
Programme no 14 is running with grill function. Programme no 15 and 16 are running with a combination of grill and microwaves. Programme no 6, 8, 10 and 17 are running with combination microwave energy and fan oven mode. Programme no 7, 9, 18 and 19 are running with fan oven mode only.
Use oven gloves while taking out!

Code	Food	Serving Size (kg)	Standing Time (min)	Recommendations
A-1	Drinks Coffee, milk, tea, water (room-temperature)	0.25 (1 mug) 0.5 (2 mugs)	1-2	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, place 2 mugs side by side on the **ceramic tray, shelf level 1**. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).
A-2	Plated Meal/ Ready Meal (chilled)	0.3-0.35 0.4-0.45	3	Put meal on a ceramic plate and cover with microwave cling film. Put plate on **ceramic tray, shelf level 1**. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
A-3	Soup/ Sauce (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup on **ceramic tray, shelf level 1**. Stir carefully before and after standing time.
A-4	Stew (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup on **ceramic tray, shelf level 1**. Stir carefully before and after standing time.
A-5	Frozen Ready Meal (-18°C)	0.3-0.35 0.4-0.45	3-4	Pierce film of frozen ready meal. Put meal in the centre of **ceramic tray, shelf level 1**. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
A-6	Baked Potatoes	0.2-0.4 (1-2pcs) 0.8-1.0 (3-4pcs)	3-5	Wash and clean potatoes and pierce with a fork. Brush skin with olive oil and spices. Put potatoes, each about 200g side by side on **grill insert with ceramic tray, shelf level 1**. Turn over, as soon as the oven beeps. Push start button to continue process.

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Using Auto Cook Mode (Continued)

Code	Food	Serving Size (kg)	Standing Time (min)	Recommendations
A-7	Frozen Pizza (-18°C) ***	0.3-0.35 0.4-0.45	-	Place one frozen pizza on the **multi pan, shelf level 1**.
A-8	Frozen Lasagne (-18°C) ***	0.4-0.45	3-4	Put frozen lasagne into a suitable sized glass pyrex or ceramic dish. Set dish on **ceramic tray**, shelf level 2.
A-9	Frozen bread Roll (-18°C) ***	0.1-0.5	3-5	Put frozen bread rolls side by side on the multi pan. Insert **multi pan in shelf level 1**.
A-10	Frozen Cake (-18°C) ***	0.4-0.6 1.0-1.2	5-25	Put one frozen cake in the middle, put frozen cake pieces side by side on grill insert with **ceramic tray, shelf level 1**. By the help of convectional oven mode the cake will be warmed and crisp up. This programme is suitable for cake (round) and cake pieces, such as fruit cake with crumble topping, streusel cake or cake with poppy seeds. It is not suitable for cake with cream filling and cake with chocolate topping.
A-11	Fresh Vegetables	0.3-0.35 0.5-0.55	1-2	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of **ceramic tray, shelf level 1**. Cook covered. Stir after cooking.
A-12	Peeled Potatoes	0.5-0.55 0.7-0.75	2-3	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of **ceramic tray, shelf level 1**. Cook covered.
A-13	White Rice	0.25 0.35	5-10	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of **ceramic tray, shelf level 1**. Cook covered.
A-14	Steaks	0.3-0.6 0.6-0.8	-	Put steaks side by side in the middle of **grill insert with ceramic tray, shelf level 2**. Turn over as soon as the oven beeps. Push start button to continue process. The first setting is for thin steaks, the second setting is for thick steaks.

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Using Auto Cook Mode (Continued)

Code	Food	Serving Size (kg)	Standing Time (min)	Recommendations
A-15	Chicken drumsticks/ pieces	0.4-0.5 1.0-1.2	2	Brush chilled chicken pieces with oil and spices. Put skin-side down on **grill insert with ceramic tray, shelf level 2**. Turn over, as soon as the oven beeps. Push start button to continue process.
A-16	Roast fish	0.5-0.6 0.7-0.8	3	Brush skin of whole fish with oil and add herbs and spices. Put fishes side by side, head to tail, widthways on **grill insert with ceramic tray, shelf level 2**. Turn over, as soon as the beep sounds. Push start button to continue process.
A-17	Roast chicken	1.2-1.3 1.4-1.5 1.6-1.7	5	Brush chilled chicken with oil and spices. Put breast-side-down, with the legs ends to the left side, in the middle of **grill insert with ceramic tray, shelf level 1**. Turn over, as soon as the oven beeps. Push start button to continue process.
A-18	Marble Cake	0.7-0.8	5	Preheat the oven, using fan oven mode to 150°C. Put dough into suitable sized rectangular metal baking dish. Put dish lengthways to the door, on the **ceramic tray or oven rack(CQ138T only), shelf level 1**. This programme is suitable for batter, such as lemon cake, hazelnut cake and marble cake.
A-19	Muffins	0.3 0.4	5	Preheat the oven, using fan oven mode to 170°C. Put muffin dough into metal muffin dish, suitable for 6 muffins. Set dish in the middle of **ceramic tray or oven rack(CQ138T only), shelf level 1**. 0.3kg weight is recommended for muffins of each 45g, 0.4kg weight is recommended for large sized muffins, each 65g.
A-20	Popcorn	0.1-0.15	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of **ceramic tray, shelf level 1**. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.

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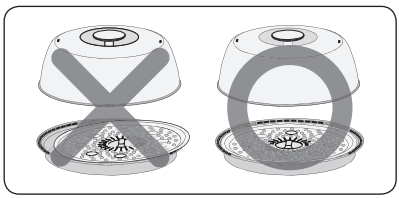
Using Auto Steam Cook Mode (CQ138S / CQ138T only)

EN

The following procedure explains how to cook food.

Caution!!

- Never use this Pro Steamer with a product of different model. It may cause a fire or fatal damage to the product.
- When you use this Pro Steamer, pour at least 500ml water before use. If the amount of water is less than 500ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
- Take care when you take out the Pro Steamer after cooking time. There is a danger of scald.
- When you use the Pro Steamer, the stainlee stell lid and steam tray should be set perfectly right. The eggs or the chestnuts would be exploding without setting the stainlee stell lid and steam plate as instructed on the Instruction book.

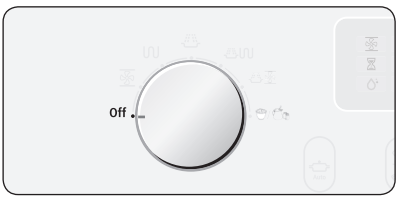


1 Pour about 500ml water into the steam plate.

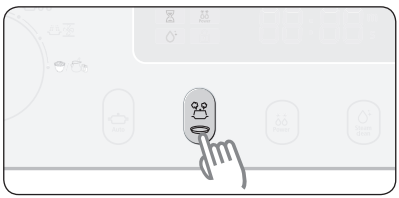
2 Place the steam tray on the steam plate completely, and put food on the steam tray.

3 Cover with the stainlee stell lid, and open the door.

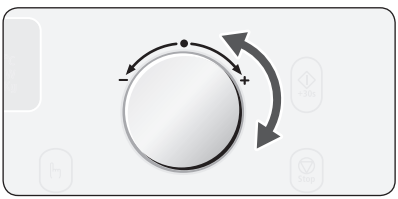
4 Place the Pro Steamer in the center of the ceramic tray. Close the door.



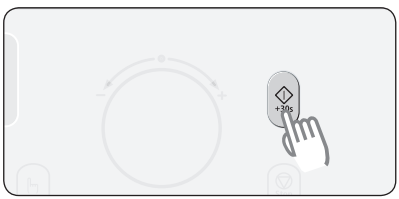
5 Turn **MODE SELECTOR** Dial to Off position.



6 Press **Auto Steam / Crusty Cook** button.



7 Select the type of food by turning the **MULTI-FUNCTION SELECTOR**. (S-1 ~ S-5)



8 Press the **START** button.
Result ◆ Steam cooking starts. When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

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Using Auto Steam Cook Mode (CQ138S / CQ138T only) (Continued)

The following table presents the various Auto Steam Cook Programmes, quantities, standing times and appropriate recommendations. These programmes can only be used together with the steam accessory.

Regarding the Steam cook programmes (S1-S5) the cooking time depends on size, thickness and type of food. These programmes are suitable for medium sized food or pieces of food. When steaming thick slices or big sized pieces of food, keep covered and let stand for 2-5 minutes after cooking. When steaming very thin sliced food, or soft cooking vegetables, we recommend, to finish the automatic cooking process 2-3 minutes before end of time, by pressing stop button. These programmes are running with microwave energy only.

Code	Food	Serving Size (kg)	Accessory Preparation	Recommendations
S-1	Sliced vegetables	0.2-0.5	Pro Steamer plus 500 ml cold water	Rinse and clean the vegetables, cut into slices or similar sized pieces. Pour ½ℓ water into steam plate of Pro Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put **Pro Steamer on ceramic tray, shelf level 1**. This programme is suitable for medium sized pieces of vegetables such as broccoli florets, cauliflower florets, and sliced carrots.
S-2	Whole vegetables	0.2-0.8	Pro Steamer plus 500 ml cold water	Rinse and clean the vegetables. Pour ½ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate, add vegetables and cover with stainless steel lid. Put **Pro Steamer on ceramic tray, shelf level 1**. This programme is suitable for whole vegetables, such as corn on the cob, artichokes, whole cauliflower, small potatoes and cabbage cut into quarters.
S-3	Fish fillets	0.1-0.6	Pro Steamer plus 500 ml cold water	Rinse and clean the fish fillets. Pour ½ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate, add fish fillets side by side. You can add salt, herbs and 1-2 tbsp, lemon juice. Cover with stainless steel lid. Put **Pro Steamer on ceramic tray, shelf level 1**. This programme is suitable for fish fillets like rose fish, pollack and cod fish.
S-4	Boiled Eggs	0.1-0.5	Pro Steamer plus 500 ml cold water	Pour ½ℓ water into the steam plate of Pro Steamer. Insert steam tray into steam plate. Pierce 3-8 fresh eggs, each about 55g (medium size) and set into the small cavities of the tray. Cover with stainless steel lid and set **Pro Steamer on ceramic tray, shelf level 1**. After steaming keep standing for 2-5 minutes.
S-5	Chicken breast	0.1-0.6	Pro Steamer plus 500 ml cold water	Rinse and clean the chicken breast fillets. Pour ½ℓ water into the steam plate of Pro Steamer. You can add herbs and spices to the water. Insert steam tray into steam plate, add chicken breasts in a circle and cover with stainless steel lid. Put **Pro Steamer on ceramic tray, shelf level 1**.

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Using Auto Crusty Cook Mode (CQ138S / CQ138T only)

EN

Normally when cooking food in just a microwave oven, or through the microwave mode in grill/fan oven ovens, foods that are made with pastries normally become soggy. Using the Samsung Crusty plate helps maintain the crispiness of your food The crusting plate can also be used for bacon, eggs, sausages, etc.
Before using the crusty plate, preheat it by selecting the combination mode for 1 to 3 minutes:

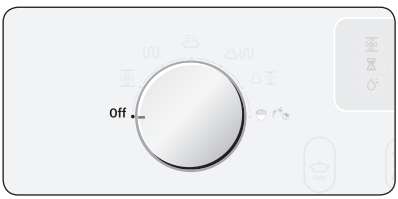
- ***Combination of fan oven (210°C) and microwaves (600W power level) or***
- ***Combination of grill and microwaves (600 W power level)***
- ***See page 16 and page 18 respectively.***

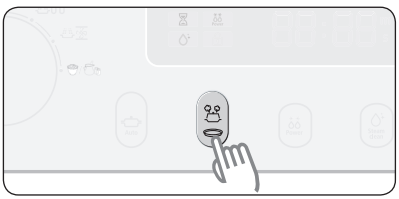
1 Preheat the crusty plate, as described above.
► Use oven gloves at all times as the crusting plate will become very hot.

2 Brush the plate with oil if you are cooking food, such as bacon and eggs, in order to brown the food nicely.

3 Place the food on the crusty plate.
► Do not place any recipients on the crusty plate that are not heat-resistant (plastic bowls for example).

4 Place the crusty plate on the ceramic tray in the speed oven.
► Never place the crusty plate in the oven without the ceramic tray.





5 Turn **MODE SELECTOR** Dial to Off position.

6 Press **Auto Steam / Crusty Cook** button.

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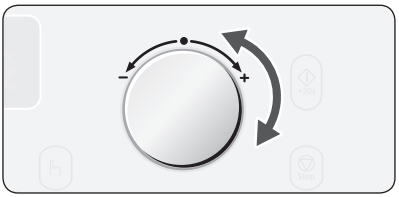
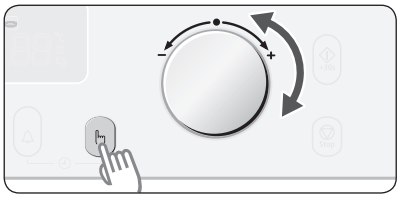
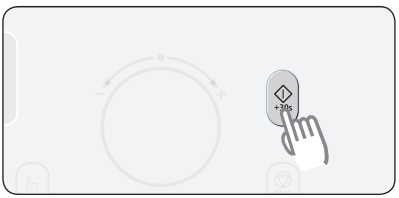
EN



7 Select the type of food by turning the **MULTI-FUNCTION SELECTOR**. (C-1 ~ C-5)



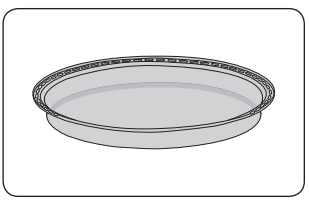
8 If you want to change serving size; Press the **Select (** **)** button and then select size of the serving by turning the **MULTI-FUNCTION SELECTOR**.



9 Press the **START** button.

Result ◆ Crusty cooking starts. When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute.

How to clean the Crusty plate



The best way to clean the crusting plate is to wash it with hot water and detergent and then rinse if off with clean water. Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

As the crusty plate has a Teflon layer, if you use it incorrectly, it can be damaged.

- Never cut the food on the plate. Remove the food from the plate prior to cutting.
- Turn the food over preferably with a plastic or wooden spatula.

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Using Auto Crusty Cook Mode (CQ138S / CQ138T only) (Continued)

The following table presents the various Auto Crusty Cook Programmes, quantities, standing times and appropriate recommendations. These Programmes are running with a combination of microwaves and grill, or microwave and convection.

Before using the Crusty Cook programmes (C1-C5) preheat the crusty plate with 600W+Grill mode or 600W+210°C for 1-3 minutes on the ceramic tray, shelf level 2. These Programmes are running with a combination of microwaves and grill, or microwave and convection.

Use oven gloves, while taking out!

Code	Food	Serving Size (kg)	Accessory Preparation	Recommendations
C-1	Frozen Pizza (-18°C) ***	0.2 0.3 0.4	Crusty plate/ 600W+Grill for 3 min.	Preheat the crusty plate using grill combi mode 600W + Grill for 3 min. on bottom of cavity. Put frozen pizza on **crusty plate, ceramic tray, shelf level 2**.
C-2	Frozen Mini Spring Rolls (-18°C) ***	0.15 (6pcs) 0.25 (10pcs)	Crusty plate/ preheating 600W+210°C for 1 min.	Preheat the crusty plate using fan combi mode 600W + 210°C for 1 min. on bottom of cavity. Put spring rolls on **crusty plate, ceramic tray, shelf level 2**.
C-3	Frozen Baguettes (-18°C) ***	0.15 (1pc) 0.25 (2pcs)	Crusty plate/ preheating 600W+210°C for 1 min.	Preheat the crusty plate using fan combi mode 600W + 210°C for 1 min. on bottom of cavity. Put one baguette off-centre on crusty plate, put 2 baguettes side by side on the **crusty plate, ceramic tray, shelf level 2**. This programme is suitable for baguettes with topping, (e.g. vegetables, ham and cheese).
C-4	Frozen Chicken Nuggets (-18°C) ***	0.15 0.25	Crusty plate/ preheating 600W+Grill for 3 min.	Preheat the crusty plate using grill combi mode 600W + Grill for 3 min. on bottom of cavity. Brush crusty plate with one tbsp. oil. Distribute chicken nuggets evenly on **crusty plate, ceramic tray, shelf level 2**. Turn over when the oven beeps. Push start button to continue cooking.
C-5	Frozen Pizza Snacks (-18°C) ***	0.15 (4-5pcs) 0.3 (8-9pcs)	Crusty plate/ preheating 600W+Grill for 1 min.	Preheat the crusty plate using grill combi mode 600W + Grill for 1 min. on bottom of cavity. Put pizza snacks in a circle on **crusty plate, ceramic tray, shelf level 2**.

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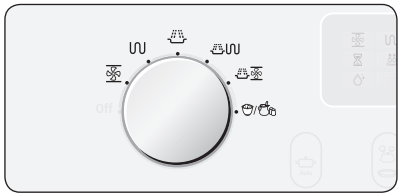
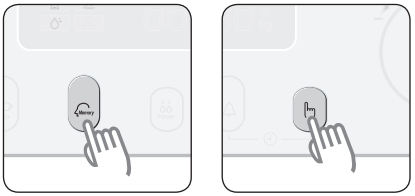
Using Memory Mode (CQ138 only)

EN

You can memorize your favorite cooking recipes for later use.
To save your recipe to memory:



1 Turn the **MODE SELECTOR** dial to select a mode and enter the steps required before pressing the **START** button. (Do not press the **START** button yet.)
(For input, refer to the applicable pages for each function.)



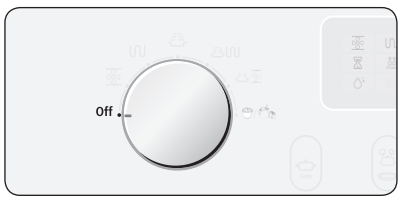
2 When finished with your input, press the **Memory** button to select a memory number (1~3) and press the **Select ( )** button.

Result ◆ 1)Your input will be saved with a one second beep.
2) When finished, you will return to the selected mode.

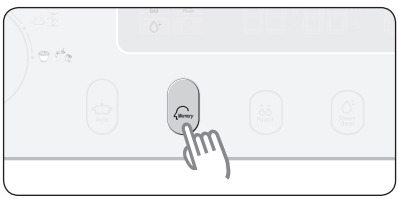
Note

- ► You can save up to three recipes to memory and add or change them at any time later.
- ► If a selected memory number is flashing, this indicates that no recipe is stored for that memory number. Whereas, a solid sign indicates that the number contains a stored recipe.
- ► If you unplug the power cord, your input is deleted accordingly.

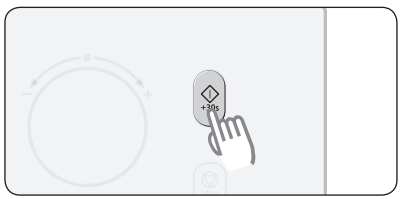
To run a memorized recipe:



1 Turn **MODE SELECTOR** Dial to Off position.



2 Press the **Memory** button to select a memory number (1~3).



3 Press the **START** button.

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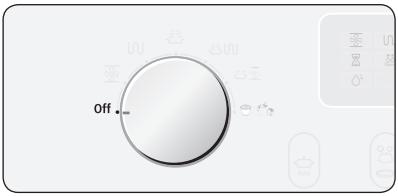
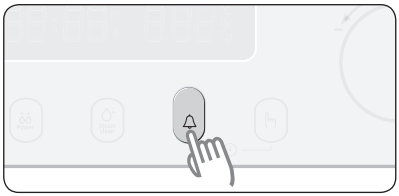
Setting a Standing Time

EN

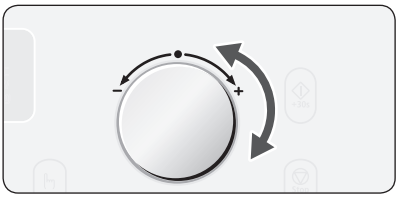
The Hold Time can be used to set a standing time automatically (without microwave cooking).



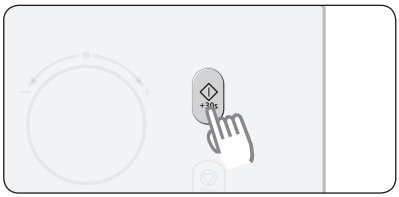
1 Turn **MODE SELECTOR** Dial to Off position.



2 Press the **Hold timer** button.



3 Select the standing time by turning the **MULTI-FUNCTION SELECTOR**.



4 Press the **START** button.

Result ◆ Standing time starts. When it has finished:
1)The oven beeps four times.
2) The current time is displayed again.

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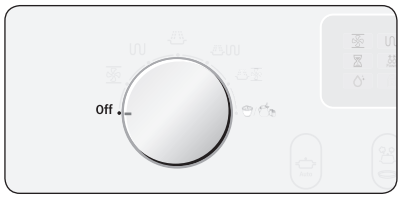
Using Power Defrost Mode

EN

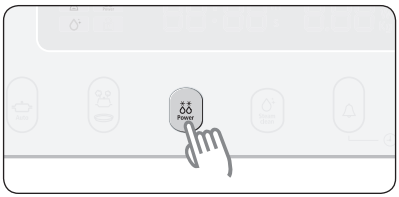
Setting Power Defrost Mode

Choose from five pre - programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.

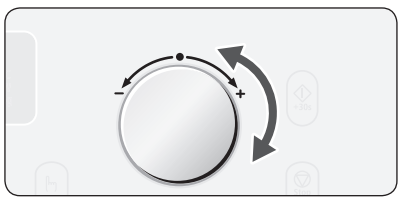
Open the door. Place the frozen food in the centre of the ceramic tray. Position is level 1. Close the door.



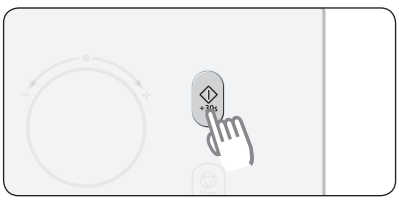
1 Turn **MODE SELECTOR** Dial to Off position.



2 Select the type of food that you are cooking by pressing the **Power Defrost** button.
Refer to the table on the following-page for a description of the various pre-programmed settings



3 Select the food weight by turning the **MULTI-FUNCTION SELECTOR**.



4 Press **START** to start cooking.

Result

- ◆ Defrosting begins.
- ◆ The oven beeps half way through defrosting to remind you to turn the food over.

Important

- Use only containers that are microwave - safe.
- You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled “Defrosting” on page 43 to 44 for further details.

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Guide to Power Defrost Settings

The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

No	Frozen Food	Serving Size (kg)	Standing Time (min)	Recommendations
1	Meat	0.2 - 1.5	20 - 90	Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat.
2	Poultry	0.2 - 1.5	20 - 90	Always shield the leg and wing tips with aluminium foil. Turn the poultry over, as soon as the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3	Fish	0.2 - 1.5	20 - 80	Always shield the tail of a whole fish with aluminium foil. Turn the fish over, as soon as the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4	Bread / Cake	0.1 - 0.7	10 - 60	Put bread horizontally, lengthways to the door, on a piece of kitchen paper on the ceramic tray. T urn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls side by side. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
5	Fruit	0.1 - 0.6	5 - 20	Spread fruits evenly into ceramic tray. This programme is suitable for all kind of fruits.

Important

The Power Defrost Mode uses microwave energy to heat food.
Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

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How a Microwave Oven Works

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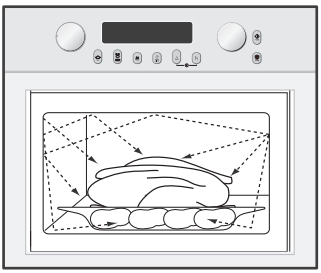
Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave to:

- ***Defrost***
- ***Cook***

Cooking Principle



1. The microwaves generated by the magnetron are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (Refrigerated or not)

Important

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.

Standing times specified in recipes and in this booklet must therefore be respected to ensure

- Even cooking of the food right to the centre
- The same temperature throughout the food

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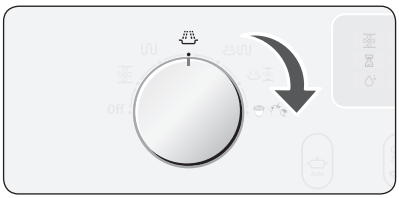
Using Microwave Mode

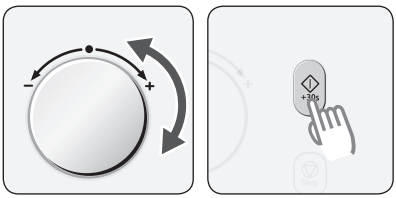
EN

Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

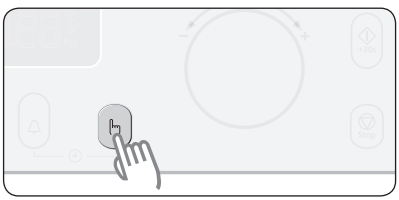
Setting Microwave Mode



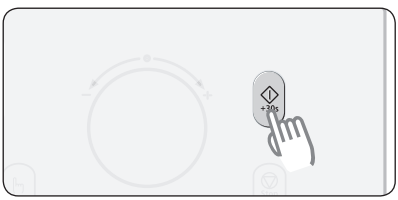
1 Turn **MODE SELECTOR** to microwave position. Time and power level will appear on DISPLAY.



2 Turn **MULTI-FUNCTION SELECTOR** to set desired cooking time. If you do not wish to change power level, press **START** to start cooking.



3 To change power level, press **Select ( )** button and turn **MULTI-FUNCTION SELECTOR** to desired power level. Refer to Cooking Guides (pages 45 to 53) for guidelines on appropriate cooking times and power levels.



4 Press **START** to start cooking.

Result

- ◆ Cooking starts and when it has finished.
- ◆ The oven will beep and flash “End” four times. The oven will then beep one time per minute.

Note

You can chage the cooking time and power level during the cook.

- ► Cooking time : Just turn **MULTI-FUNCTION SELECTOR.**
- ► Power level : Press **Select( )** button and then turn **MULTI-FUNCTION SELECTOR.**

Quick Start :

- If you want to heat a dish for a short period of time at maximum power (800W), you can also simply press the **Start** button once for each 30 seconds of cooking time. The oven starts immediately. (MODE SELECTOR has to be located to Microwave)

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Guide to Microwave Power Levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	800	For heating up liquids.
HIGH LOW	83	700	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

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Microwave Cookware Guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the ceramic tray on shelf Level 1 when using microwave mode.

COOKWARE	MICROWAVE-SAFE	COMMENTS
Aluminium Foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusting Plate	✓	Do not preheat for more than 8 minutes.
China and Earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast - Food Packaging • Polystyrene cups containers • Paper bags or newspaper • Recycled paper or metal trims	 ✓ ✗ ✗	 Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
Glassware • Oven-to-table ware • Fine glassware • Glass jars	 ✓ ✓ ✓	 Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
Metal • Dishes • Freezer bag twist ties	 ✗ ✗	 May cause arcing or fire.

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Using Microwave Mode (Continued)

COOKWARE	MICROWAVE-SAFE	COMMENTS
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or Grease-proof Paper	✓	Can be used to retain moisture and prevent spattering.

Note

"Arcing" is the microwave term for sparks in the oven.

✓ :Recommended
✓✗ :Use Caution
✗ :Unsafe

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Microwave Cooking Guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.
Always use the ceramic tray, shelf level 1 from bottom, when using microwave mode. Put dishes and food on ceramic plate.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with quick & easy tips at the end of guide).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

COOKING GUIDE FOR FROZEN VEGETABLES

Use a suitable glass pyrex bowl with lid, put on ceramic tray, shelf level 1.
Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion (g)	Power (W)	Time (Min)	Standing Time (Min)	Instructions
Spinach	150	600	5 - 7	2 - 3	Add 15 ml (1 tbsp) cold water.
Broccoli	300	600	8 - 10	2 - 3	Add 30 ml (2 tbsp) cold water.
Peas	300	600	7 - 9	2 - 3	Add 15 ml (1 tbsp) cold water.
Green Beans	300	600	7½ - 9½	2 - 3	Add 30 ml (2 tbsp) cold water.
Mixed Vegetables (Carrots / Peas / Corn)	300	600	7 - 9	2 - 3	Add 15 ml (1 tbsp) cold water.
Mixed Vegetables (Chinese Style)	300	600	7½ - 9½	2 - 3	Add 15 ml (1 tbsp) cold water.

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COOKING GUIDE FOR FRESH VEGETABLES

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

Hint : Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Note : All fresh vegetables should be cooked using full microwave power (800 W). Use ceramic tray, shelf 1.

Food	Portion (g)	Time (Min.)	Standing Time (Min.)	Instructions
Broccoli	250 500	3 - 4 6 - 7	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250	5 - 6	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250	4 - 5	3	Cut carrots into even sized slices.
Cauliflower	250 500	4 - 5 7 - 8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250	3 - 4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250	3 - 4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3 - 4	3	Cut leeks into thick slices.
Mushrooms	125 250	1 - 2 2 - 3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4 - 5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250	4 - 5	3	Cut pepper into small slices.
Potatoes	250 500	4 - 5 7 - 8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5 - 6	3	Cut turnip cabbage into small cubes.

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COOKING GUIDE FOR RICE AND PASTA

Rice Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Put on ceramic tray, shelf 1.Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter. Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (Min)	Standing Time (Min)	Instructions
White Rice (Parboiled)	250 375	800	17 - 18 19 - 20	5	Add 500 ml cold water. Add 750 ml cold water
Brown Rice (Parboiled)	250 375	800	22 - 23 24 - 25	5	Add 500 ml cold water. Add 750 ml cold water
Mixed Rice (Nice + Wild Rice)	250	800	17 - 19	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	800	19 - 20	5	Add 400 ml cold water.
Pasta	250	800	11 - 13	5	Add 1000 ml hot water.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C. Use the ceramic tray, shelf level 1 for reheating food.

Arranging and Covering
Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power Levels and Stirring
Some foods can be reheated using 800 W power while others should be reheated using 700W, 600W, 450W or even 300W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example). Stir well or turn food over during reheating for best results. When possible, stir again before serving. Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times
When reheating food for the first time, it is helpful to make a note of the time taken – for future reference. Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

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REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

Baby Food
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40°C.

Baby Milk
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W). Use the ceramic tray, shelf level 1.

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Using Microwave Mode (Continued)

Food	Portion	Time (Min)	Standing Time (Min)	Instructions
Meat				
Minced Meat	250 g 500 g	4 - 6 9 - 11	15 - 30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil.
Pork Steaks	250 g	7 - 8		Turn over after half of defrosting time.
Poultry				
Chicken Pieces	500 g (2 pcs)	12 - 14	15 - 60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.
Whole Chicken	1200 g	28 - 32		
Fish				
Fish Fillets	200 g	6 - 7	10 - 25	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time.
Whole Fish	400 g	11 - 13		
Fruit				
Berries	300 g	6 - 7	5 - 10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	1 - 1½ 2½ - 3	5 - 20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.
Toast / Sandwich	250 g	4 - 4½		
German bread (wheat + rye flour)	500 g	7 - 9		

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Steam Cook Guide

Pour **500 ml cold water** into the steam plate of Pro Steamer. Put the steam tray into the plate, add food on tray and cover with stainless steel lid. Put Pro Steamer on the ceramic tray, shelf 1. The cooking time depends on size, thickness and type of food. When steaming thin slices or small pieces we recommend to reduce the time. When steaming thick slices or big sized pieces of food you can add time. Use the power levels and times in this table as a guide lines for steam cooking.

Food	Portion	Cold Water (ml)	Power	Time (min.)	Instructions
Broccoli, florets	400 g	500	800 W	15-20	Rinse and clean broccoli. Cut into similar sized florets. Put florets evenly on steam tray.
Carrots	400 g	500	800 W	18-22	Rinse and clean carrots and cut into even slices. Distribute slices on steam tray.
Cauliflower, whole	600 g	500	800 W	25-30	Clean whole cauliflower and set on steam tray.
Corn on the cob	400 g (2pcs)	500	800 W	28-33	Rinse and clean corn on the cobs. Put corn on the cobs side by side on steam tray.
Courgettes	400 g	500	800 W	13-18	Rinse courgettes and cut them into similar slices. Distribute evenly on steam tray.
Frozen Mixed Vegetables	400 g	500	800 W	21-26	Distribute frozen mixed vegetables (-18°C) e.g. broccoli, cauliflower, sliced carrots evenly on steam tray.
Potatoes (small)	500 g	500	800 W	28-33	Rinse and clean potatoes and pierce skin with a fork. Set whole potatoes evenly on steam tray.
Apples	800 g (4 apples)	500	800 W	18-23	Rinse and core apples. Put apples upright side by side on steam tray.
Eggs	4-6 eggs	500	800 W	17-22	Pierce 4-6 fresh eggs (size M) and set them in the small cavities of steam tray. After steaming keep standing covered for 2-5 minutes.
Blue Prawns	250 g (5-6pcs)	500	800 W	13-18	Sprinkle blue prawns with 1-2 tablespoons lemon juice. Put them evenly on steam tray.
Fish Fillets (cod fish, rose-fish)	500 g (2-3pcs)	500	800 W	15-20	Sprinkle fish fillets with 1-2 tablespoons lemon juice and add herbs and spices (e.g. rosemary). Put fillets evenly on steam tray.
Chicken breast fillets	400 g (2 fillets)	500	800 W	25-30	Rinse and clean the chicken breast fillets. Put chicken breast fillets side by side on steam tray.

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Crusty Cook Guide

We recommend to preheat crusty plate on the bottom of cavity using Grill Combi Mode 600W + Grill, 1-3 minutes. Follow the times and instructions in the table.

Food	Quantity	Pre-heat Time (Min)	Cooking Mode	Cooking Time (Min)	Recommendations
Bacon	4-6 slices (80 g)	1-2	600W+Grill	3 ½ - 4 ½	Preheat crusty plate. Put slices side by side on crusty plate. Put crusty plate on ceramic tray, shelf level 2.
Grilled Tomatoes	400 g	1-2	300W +Grill	6-7	Preheat crusty plate. Arrange small cherry tomatoes in a circle on crusty plate and set on ceramic tray, shelf level 2.
Omelette	300 g	2-3	450W + Grill	4-5	Beat 3 eggs, add 2 tbsp. milk, herbs and spices. Cut one tomato in cubes. Preheat crusty plate, put tomato pieces on plate, add beaten eggs and 50g grated cheese evenly. Set plate on ceramic tray, shelf level 2.
Frozen Pizza	300-400 g	2-3	450W + Grill	8-10	Preheat crusty plate. Put the frozen pizza on crusty plate. Put crusty plate on ceramic tray, shelf level 2.
Frozen Mini Spring Rolls	250 g	1-2	300W + 210°C	8-10	Preheat crusty plate. Put spring rolls on crusty plate. Put crusty plate on ceramic tray, shelf level 2. Turn over after 4-5 minutes.
Frozen Baguettes	250 g	1-2	300W + 200°C	10-11	Preheat the crusty plate. Put frozen baguettes side by side on the crusty plate. Put plate on ceramic tray, shelf level 2.
Frozen Chicken Nuggets	250 g	2-3	600W + Grill	6-7	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put crusty plate on the ceramic tray, shelf level 2. Turn over after 3-4 minutes.
Frozen Mini-Pizza-Snacks	9 x 30 g (270g)	1-2	300W + Grill	6-7	Preheat crusty plate. Put the frozen mini-pastries, such as pizzas or quiches on the crusty plate. Put crusty plate on the ceramic tray, shelf level 2.

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QUICK & EASY

MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 800 W, until butter is melted.

MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300W, until honey is melted.

MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for one minute using 300W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 800 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 800 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 800 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

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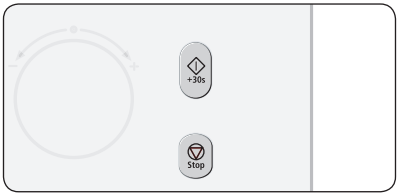
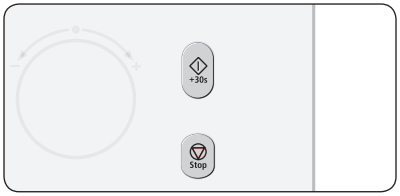
Switching Off the Beeper

EN

You can switch the beeper off whenever you want.



1 To switch beeper off, press **STOP / CANCEL ( )** and **START ( )** button at the same time.



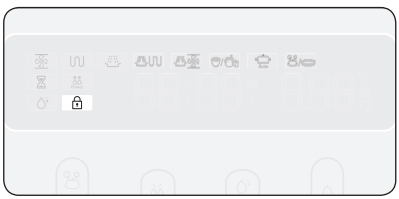
2 To switch beeper back on, press **STOP / CANCEL ( )** and **START ( )** button again at the same time.

Child Safety Lock

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

To Lock Oven

1 Press **SELECT** and **STOP/CANCEL** button at the same time and hold for 3 seconds.



2 Lock symbol appears on DISPLAY indicating all functions locked.

To Unlock Oven

1 **Press SELECT and STOP/CANCEL button at the same time and hold for 3 seconds.**

2 **Lock symbol disappears indicating functions unlocked.**

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Using the Steam Clean Feature

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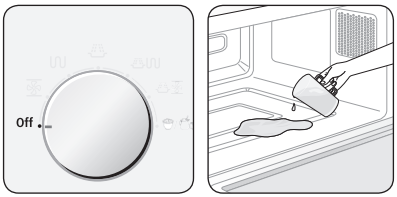
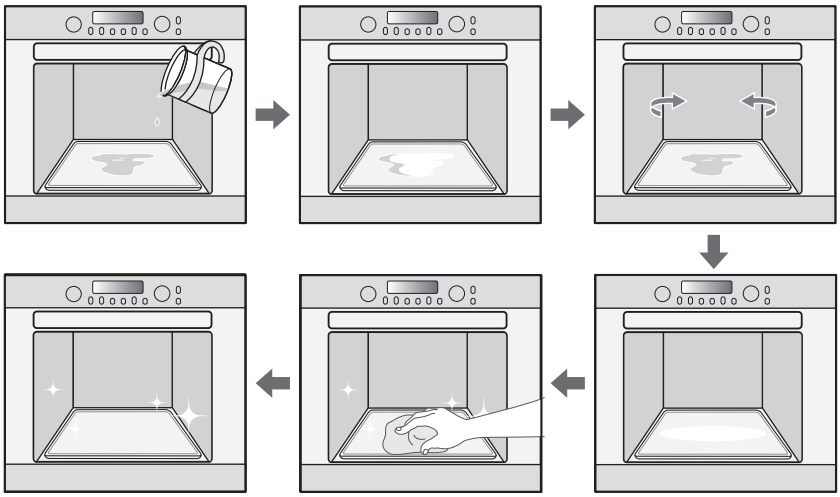
The Steam Clean feature allows you to sanitize your oven in just 15 minutes. The STEAM CLEAN process takes three and a half minutes, and the standby time for the process is eleven and a half minutes.



1 Turn **MODE SELECTOR** to Off position.

► Pour about 100 ml water onto the floor of the empty oven.

2 Press **STEAM CLEAN**. The oven will start automatically.



Important

- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.

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Cleaning Your Microwave Oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

1. Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
2. Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty oven and heat for ten minutes at maximum power.
4. Wash the inside.

Important

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

Storing and Repairing Your Microwave Oven

Repairs should only be made by a qualified service technician.
If oven requires servicing, unplug the oven and contact the nearest Samsung Customer Service Center.

When calling, please have the following information ready:

- ***The model number and serial number (Can be found at rear of the oven.)***
- ***Warranty details***
- ***Clear description of the problem***

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

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Troubleshooting

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If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

- Food remains uncooked.
  - Ensure timer has been set correctly and START button pressed.
  - Firmly close door.
  - Make sure you have not blown a fuse or triggered a circuit breaker.

- Food is either overcooked or undercooked.
  - Make sure appropriate cook time was used.
  - Make sure appropriate power level was used.

- Sparking and cracking (arcing) occur inside the oven.
  - Make sure you are using proper cookware without metal trimmings.
  - Make sure no forks or other metal utensils have been left inside the oven.
  - If using aluminum foil, make sure it is not too close to inside walls.

- The oven causes interference with radios or televisions.
  - Slight interference on televisions or radios may occur when the oven is operating. To minimize this effect, try to install oven away from televisions, radios and aerials.

- Electronic interference causes DISPLAY to be reset.
  - Disconnect the power plug and reconnect it. Reset the time.

- Condensation appears inside the oven.
  - This is a normal occurrence. Simply wipe away after cooking.

- The fan continues to operate after the oven has been turned off.
  - This is a normal occurrence. Cooling fan may continue to operate for up to three minutes after oven has been turned off.

- Air flow is detected around the door and outer casing.
  - This is a normal occurrence.

- Light reflection around the door and outer casing.
  - This is a normal occurrence.

- Steam escapes from around the door or vents.
  - This is a normal occurrence.

- A clicking sound occurs while the oven is operating, especially in defrosting mode.
  - This is a normal occurrence.

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Error Codes

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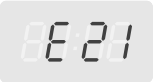
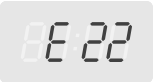
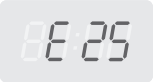
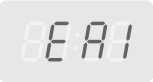
Error Code	General Functions
	**TEMP SENSOR OPEN** In case the value of the temperature sensor is more than 250 °C during operation / cancellation.
	**TEMP SENSOR SHORT** In case the value of the temperature sensor is less than 5 °C during operation / cancellation.
	**OVER 230 °C DURING OPERATION OF MWO** In case the temperature rises over 230 °C during operation of MWO (FIRE sensed)
	**DAMPER S/W** In case it fails to sense the DAMPER to open or close for 1 minutes.

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Technical Specifications

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" Samsung strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice. "

Power Source	230 V ~ 50 Hz
Power Consumption Maximum power Microwave Grill Convection (Fan Oven)	 3000 W 1530 W 1540 W 2050 W
Output Power	100 W / 800 W (IEC - 705)
Operating Frequency	2450 MHz
Magnetron	OM75P (20)
Cooling Method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	 520 x 385 x 481 mm 400 x 235 x 385 mm
Volume	36 liter
Weight Net	 25 kg approx

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
TURKEY	444-77-11	www.samsung.com
SOUTH AFRICA	0860-SAMSUNG (726-7864)	
U.A.E	800-SAMSUNG (726-7864)	
BAHRAIN	8000-4726	-
JORDAN	800-22273	-
INDIA	3030-8282 1800-110011 1800-3000-8282 1800-266-8282	www.samsung.com

Code No.: DE68-03437B-05